

Coopers IPA + chmiele + ekstrakt słodu

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (63%) | 90 % | 15 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1 kg (37%) | 90 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 15 g | 30 min | 12.7 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 12.7 % |
| Boil | Sybilla | 10 g | 30 min | 6.2 % |
| Aroma (end of boil) | Sybilla | 10 g | 5 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| sss | Ale | Dry | 10 g | --- |